

Obituary

ROBERT B. MULLER

AOCS emeritus member Robert B. Muller of Sun City, Arizona, died July 9, 1987, in Park City, Utah, where he was spending the summer. He was 81 years old.

Muller earned his B.S. in chemical engineering at the University of Pennsylvania. A member of AOCS since 1941, he was a research chemist at Armour & Co. in Chicago when he joined. He worked under Ralph Potts at Armour from 1941 to 1946. He later worked for Dorr-Oliver Inc.

in Stamford, Connecticut. He became an emeritus member in 1977 after retiring from Dorr-Oliver. While working at Dorr-Oliver, he was active in the Northeast Section of AOCS and served on AOCS membership, national meeting and national program planning committees.

Meetings

Sensory workshop

The AOCS Flavor Quality and Stability Committee, in conjunction with the U.S. Department of Agriculture's Northern Regional Research Center (NRRC), will sponsor a two-day workshop on sensory methodology for vegetable oils Oct. 20-21, 1987, at the NRRC in Peoria, Illinois.

The objective is to assist the vegetable oil industry in effectively using sensory evaluation and volatile analysis to improve the quality of oil- and fat-containing foods and to enhance the reliability and validity of the 1987 collaborative study results.

Workshop topics are: Procedures for Evaluating Odor and Flavor of Oils; AOCS Intensity and Quality Scoring Scales for Oils; Descriptive Analysis of Oils; Applications of Flavor and Odor Evaluation, and Gas Chromatographic Volatiles Techniques.

In addition, the workshop will feature participant involvement in evaluating selected oil samples, demonstrations of instrumentation for volatile analysis and peer interaction. The workshop is limited to 20 participants.

There will be no registration fee; the only charges will be for coffee breaks and possibly a box lunch. The NRRC staff will provide information about lodging, although participants will pay for hotel accommodations directly.

For further information, contact Kathleen Warner, Food Technologist, Northern Regional Research Center, 1815 N. University St., Peoria, IL 61604.

Lecithin group

The International Lecithin Study Group (ILSG) will meet Oct. 28-29, 1987, in Venice, Italy, in sessions open to anyone interested in attending. Coordinating the meeting will be the Fidia group of Italy.

The tentative agenda for the meeting includes:

- developing strategy for implementing lecithin nomenclature clarification for the scientific and medical community
- establishing specifications by use category
- exchanging methods and determining collaborative studies
- discussing feedback from the scientific community.

According to a report filed by Bernard F. Szuhaj of Central Soya Inc., ILSG met in New York City last April as a result of commitments made at the 4th International Colloquium on Lecithin held in Chicago in September 1986.

Attending were representatives from lecithin manufacturers and processors; retailers of food, cosmetics and pharmaceuticals, and those from academia. They included Ira Berry, Pharmacaps, Elizabeth, New Jersey; Harold Graham of T.J. Lipton, Englewood Cliffs, New Jersey; Bernd-Reiner Gunther, Nattermann, Koln, West Germany; Hans-Peter Koof, Nattermann, Koln, West Germany; Marth Pass Murari, Liposome Technology, Menlo Park, California; Willem van Nieuwenhuyzen, Croklaan-Universities, Wormerveer, Holland; Francesco Pregnolato, Fidia, Padova, Italy; Michael Schneider, Lucas Meyer, Hamburg, West Germany; Gino Toffano, Fidia, Padova, Italy; Tom Watkins, City

University of New York, New York; Rudiger Ziegelitz, Lucas Meyer, Hamburg, and Szuhaj, of Fort Wayne, Indiana.

The study group formed to provide a better understanding of what commercial lecithin is and what is available from the lecithin industry. During its April meeting, ILSG set four objectives:

- clarify lecithin nomenclature for the scientific community and the public
- establish a working definition for lecithin
- review standards for lecithin products

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1988 meeting

Technical sessions at the 1988 AOCS annual meeting, slated for next May in Phoenix, Arizona, will be presented during three full days, rather than on three-and-a-half days, as scheduled in previous meetings.

Instead of a half-day of sessions following the evening banquet, the banquet in 1988 will conclude the meeting. Some committees as well as the Governing Board will meet on the following day, however.

The reason for the change is the general lower attendance for the sessions held on the concluding morning, which has led to a reluctance by speakers and session chairpersons to be scheduled at that time.

Meetings

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- discuss methodology used for qualifying lecithins.

For more information about the meeting planned for October, contact Tom Watkins, PO Box 2568, New York, NY 10009, USA.

Jojoba meeting

The Seventh International Conference on Jojoba, slated for Jan. 17-22, 1988, in Phoenix, Arizona, will focus on potential uses of jojoba as well as its processing and production.

The meeting will include four days of technical sessions and one day devoted to field trips to jojoba plantations and processing facilities.

Social activities and a guests' program also are being planned. An international exposition of firms providing equipment and supplies to the jojoba industry will accompany the conference.

Organizers are AOCS and the Jojoba Growers Association.

For more information, contact AOCS, PO Box 3489, Champaign, IL 61821-0489, USA, telephone 217-359-2344.

Separation meeting

Scientific and economic aspects of the role played by separation principles in biotechnology will be

examined and discussed at the Separation Science and Biotechnology Seminar Jan. 19-21, 1988, presented by the Washington Chromatography Discussion Group at the Bahia Mar, 801 Seabreeze Boulevard, Fort Lauderdale, Florida.

Chromatographic techniques, membrane separations, ultra centrifugation, sedimentation field flow fractionation, capillary to preparative gel electrophoresis and other biomacromolecular and particle separation techniques will be reviewed. Recent advances applying separation science and engineering to biotechnological processes will be included.

For program and registration information, contact Mrs. Janel Cunningham, Barr Enterprises, PO Box 279, Walkersville, MD 21793, USA.

From Washington

USDA revises grain standards

The U.S. Department of Agriculture's Federal Grain Inspection Service (FGIS) has announced several changes in grain handling regulations and in standards for insect infestation levels. It also has revised the U.S. grain standards to "simplify and facilitate the use of the standards and to make them conform to present trading practices," W. Kirk Miller, administrator of FGIS, said.

The new grain handling rules will prohibit the recombining or adding of dockage or foreign material to grain. Dockage and foreign material include dust from bins and sweepings from elevators. The regulations specifically prohibit the addition of dust and sweepings at export elevators; FGIS is recommending that non-export facilities do likewise.

The blending of different grains also is forbidden except when the blended grain is to be labelled as a mixed grain. However, grains of the same kind may be blended to adjust quality.

The dockage and foreign material restrictions became effective July 30 for non-port elevators and will become effective Jan. 1, 1988, for export elevators at port locations. The dust and sweepings restrictions for export elevators also went into effect July 30.

FGIS has changed the definition of insect infestation for grains. Soybeans, sunflowerseed, barley, corn, oats, sorghum and mixed grain samples will be considered infested when they contain two or more live weevils, or one live weevil and five or more other live insects injurious to stored grain, or 10 or more other live insects that are injurious to stored grains. This standard goes into effect May 1, 1988.

The changes in the Official U.S. Standards for Grain establish a new format for the standards and include a general provision section which defines terms common to the 11 grain standards. To improve uniformity in the standards, FGIS has changed the term "weevily" to "infested" to designate insect infestation and has changed rounding procedures for percentages to conform with standard mathematical methods. Details: *Federal*

Register, June 30, 1987, pp. 24414-24442.

Meanwhile, the Community Nutrition Institute (CNI) and the Public Citizen Litigation Group have asked the U.S. Court of Appeals to prohibit the Food and Drug Administration (FDA) from allowing the adulteration of clean grain with grain contaminated with aflatoxin.

According to the two groups, FDA allows aflatoxin-contaminated corn to be blended with corn free of the substance even though the Food, Drug and Cosmetic Act prohibits adulteration of food products. Details: *Nutrition Week*, July 2, 1987, p. 2.

Soy drinks not infant formulas

The Food and Drug Administration (FDA) has extended its import alert on soy drinks and other beverages touted as infant formula substitutes.

FDA's alert says it will automatically detain all soy-based drinks that are not registered as

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